



[7 UP® Bundt Cake Recipe](#)

Recipe found on AnnsEntitledLife.com

Prep Time: 15 Minutes

Cook Time: 60 Minutes

Serves: 20

7UP® Bundt Cake Ingredients:

- 3 cups White Sugar
- 24 TBSP unsalted Butter (3 sticks)
- 5 Eggs, room temperature
- 3 TBSP Lemon Extract
- 3 cups Flour
- 1 cup of 7UP® (or other clear lemon-lime soda pop)

7UP® Bundt Cake Directions:

- Preheated oven to 350°F.
- Heavily grease and flour a Bundt pan; set aside.
- Using a stand mixer, cream together sugar and butter, beat until smooth.
- Add eggs one at a time, beating until combined after each addition.
- Add lemon extract. Combine.
- Alternate adding flour one cup at a time and 1/3 of a cup of lemon-lime soda pop.
- Beat until just combined, do not overbeat the mixture will become too dense.
- Place mixture in prepared pan and bake at 350°F for 1 hour (until baking pick comes out clean).
- Allow cake to cool for 15 minutes before removing from the pan. (Use a bendable silicon spatula to help loosen it.)
- After completely cooled, add a powdered sugar garnish, or a lemon glaze on top.